

APPETIZERS

FRITTO MISTO 15
crispy calamari, zucchini, artichoke, lemon,
cherry peppers

ITALIAN LONG PEPPER 14
sausage, aged provolone, oreganata

GRILLED OCTOPUS 18
pickled onion, olives, calabrian chili,
celery, peperoncini

MOZZARELLA DI BUFALA 16
imported buffalo mozzarella, roasted peppers

POLPETTE 15
prime beef meatballs, ricotta, pomodoro sauce

P.E.I MUSSELS 15
celery, carrots, anise, sour cream, muscadet,
string fries

SOUPS

FRENCH ONION SOUP 12

SPRING MINISTRONE 10

SALADS

CLASSIC CAESAR 12
romaine heart, focaccia croutons,
white anchovies, shaved parmigiano

SQUASH SALAD 14
yellow and green zucchini, mint,
parmigiano, pea leaves, lemon coriander

TUSCAN KALE SALAD 15
black kale, farro, strawberries, black currant,
aged balsamic, pecorino-toscane

ROASTED EGGPLANT SALAD 16
marinated eggplant, field greens, roasted cherry tomatoes,
goat cheese, aged balsamic

CHOP SALAD 12
chopped iceberg, cucumber, red onion,
bleu cheese, tomato

+ FILET 14, +CHICKEN 10, +SHRIMP 14, + TUNA 12

sofia

RAW BAR

OYSTERS EAST OR WEST COAST
½ DOZEN 16 – DOZEN 32

COLOSSAL SHRIMP COCKTAIL 8 EA
ALASKAN KING CRAB LEGS 1 LB 50
STEAMED OR BROILED

LOBSTER BY THE POUND M/P
2 LBS & UP STEAMED, BROILED, ANGRY

THE BUTCHER SHOP

WOOD FIRED HAND SELECTED USDA PRIME DRY-AGED STEAKS

BUTCHER BOARD CUT FILET MIGNON
8OZ./ 42- 12OZ./ 55

NEW YORK STRIP 16 OZ. 51

BONE IN LOLLIPOP RIB EYE 28 OZ. 74

PORTERHOUSE FOR TWO 98

COLORADO LAMB RIB CHOPS 42
garlic & mint marinated, roasted tomato

LONG BONE BRAISED SHORT RIBS 48
red wine mushroom sauce, fork tender

BERKSHIRE DOUBLE CUT PORK CHOP 16 OZ. 32
pickled onions, cherry peppers, thyme

ROASTED BONE MARROW 14
appetizer or compliment to steak

VEAL RIB CHOP 55
milk fed 16 Oz. veal chop



PASTA

SPAGHETTI LOBSTER 42
1.5 lbs maine lobster fra diavolo sauce

STROZZAPRETE 19
fava beans, pecorino, pancetta, basil

RAVIOLI 26
buffalo ricotta, swiss chard, vermont butter,
confetti tomato, seasoned bread crumbs

LINGUINE VONGOLE 22
manila clams, white wine & garlic sauce

FETTUCCINE 22
rock shrimp, shaved parmigiano,
arugula, cherry tomatoes, lemon zest

PAPPARDELLE 25
short rib & porcini mushroom ragout

SPAGHETTI AL POMODORO 18
imported vesuvio tomatoes, basil, garlic

SEAFOOD

WHOLE MARKET FISH M/P
daily selection of wild market fish

COLOSSAL SHRIMP VENEZIANA 27
scampi style over grilled tuscan bread

SKUNA BAY ROASTED SALMON 31
watercress, lemon, mushroom, celery

COGNAC LOBSTER TAIL 20 OZ. 68
cognac flambé sauce or broiled

POULTRY

POLLO AL LIMONE 25
wood-fired, marinated half organic chicken

CHICKEN MILANESE 27
fried chicken breast, arugula,
tomato, onion, parmigiano salad

VEGETABLES

9 ea ~ 19 choice of three

BURNT BRUSSELS SPROUTS

SAUTÉED BROCCOLI RABE

DANDELION GREENS

ASPARAGUS

SEASONAL MUSHROOM

CLASSIC SIDES

~ 9 ea ~

TRUFFLE MAC & CHEESE

CREAMED SPINACH

GARLIC MASH POTATO

FRENCH FRIES

SAUTÉED SPINACH

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*